

WELCOME TO THE LIVERY!

Please place any food orders with your bartender.

The Café Staff will bring your order to you when it is ready. While we carefully prepare your food, please feel free to order a pint, look around, or chat it up with another friendly Livery patron.

Thank you for visiting The Livery and we hope to see you again soon. Cheers!

ENTERTAINMENT

We have live music, entertainment and specials many evenings!

Team Trivia with \$12.00 pitchers every Wednesday night @ 7:30 pm

Open Stage Night sponsored by NTAA the first Monday of every month @ 7:30 pm

“Firkyra Firkin” tapping the last Friday of every month at between 5:00-6:00 pm

Free live Irish music session the last Sunday of every month @ 2:00 pm

Please check our website @ liverybrew.com for upcoming shows and events.

Or better yet, stay up to date by liking our Facebook page at

LiveryMicrobrewery, or following us on Twitter @[LiveryBrew](https://twitter.com/LiveryBrew).

LIVERY MUG CLUB

Join the Mug club today! As a member of the Livery Mug Club your beers will be served in a sweet 20oz. handled Livery Mug Club mug for only \$4.00. (\$1.25 off regular price!) Plus, you get \$2.00 off Growler fills, and \$1.00 off Howler fills. Additionally, all Muggers get \$5.00 added to every \$50.00 loaded to a Livery gift card. (That's an additional 10% off every purchase when you redeem!) On **Mug Club Tuesdays** your 20oz.

beer is only \$3.00 (an amazing \$2.25 off regular price!) your Growler fills are \$4.00 off and your Howler fills are \$2.00 off! In addition, when you order food from the Café on **Mug Club Tuesdays** you get 25% off your order. A lifetime membership includes all this and more for a one-time fee of just \$70.00. Ask your

Bartender for more details and to get an application.

LIVERY TIDBITS

What is a Livery?

A livery (liv-uh-ree or liv-ree) stable looks after the care, feeding and stabling of horses for pay. The building in which the Livery Microbrewery resides was built in 1905 as a horse livery called The Palace Livery. At the time, Benton Harbor was a busy port city, its Union Station was across the street, and train travelers would board their horses and carriages at The Palace Livery. The lower level pub was the horse stabling area, and the upper levels served as feed and supply storage. One of the great features of our upper level is the original Palace Livery freight elevator which was used to move equipment, feed and supplies between the three levels of the original building.

TAP ROOM HOURS

Mon-Thurs: 4:00 pm - Midnight

Friday and Saturday: 11:30 am - 1:00 am

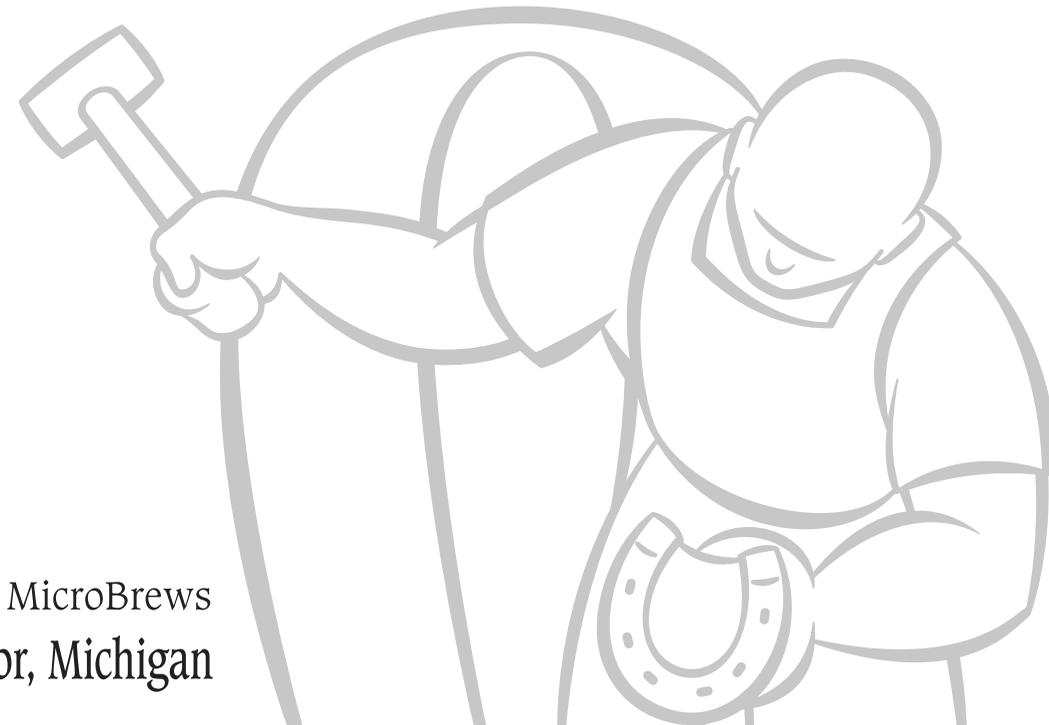
Sunday: Noon - Midnight

190 5th St., Benton Harbor, MI 49022 / P. 269-925-8760
info@liverybrew.com / www.liverybrew.com

THE LIVERY

Café Menu

Hand-Forged MicroBrews
Benton Harbor, Michigan



The Livery Café is founded on the belief that great beer deserves great food, and is dedicated to creating fresh, tasty and satisfying meals for everyone.

APPETIZERS

‘BEER’ PRETZEL - \$3.50

House-made with beer and spent brewery grains. Served with our signature spicy beer mustard this is the perfect appetizer to share with friends while downing a pint.

Weekends until they’re gone!

VEGGIES & HUMMUS - \$6.00

Seasonal vegetables and spent brewers grain crackers served with traditional hummus and a special hummus of the day. One of our malt forward ales or lagers would pair perfectly with the rich tang of the hummus.

LIVERY NACHOS - \$8.00

White corn tortilla chips, cheddar cheese, spicy pinto beans, jalapenos, onions, and tomatoes. Served with sour cream and our house made salsa. Add meat for just \$1.25 more. Quench the heat w/ a pint of McGilligan’s or one of our other crisp IPA’s.

SMOKED BEER NUTS - \$4.25

Mixed nuts, house-smoked with our own blend of spices... little sweet and a nice kick! A perfect partner for any pint!

LIVERY PIZZAS

Satisfy your pizza craving by ordering one of our delicious pizzas... or two. Livery Pizzas are 14 inchers and are loaded with tasty toppings. Get our special blend of cheese and house made sauce on one for just \$11. Add any meat toppings for just \$1.50 each or veggie toppings for \$1.00 each.

BUILD YOUR OWN PIE - \$11.00

SAUCES: Tomato, Olive Oil, BBQ sauce, Pesto.

VEGGIE TOPPINGS: Onions, jalapenos, green peppers and tomatoes.

MEAT TOPPINGS: Pepperoni, sausage, chicken, bacon, hot capicola and salami.

MARGHERITA - \$13.00

Olive oil base topped with garlic, basil, cheese, and sliced tomatoes. Our most popular pizza, pairs very well with Steep Canyon or Paris Roubaix.

BBQ CHICKEN - \$14.00

BBQ base topped with cheese, chicken, red onions, bacon, and finished off with cheddar cheese and more BBQ sauce.

FIREBALL - \$16.00

Tomato sauce topped with cheese, pepperoni, sausage, bacon, red onions, jalapenos, and drizzled with hot sauce. You will definitely need an IPA to put out this fire!

SPICY CAPONE - \$16.00

Tomato sauce base, topped with cheese, pepperoni, hot capicola, pepperoncinis, onions, green olives and oregano.

BBQ CAPONE - \$17.00

BBQ sauce base, topped with cheese, chicken, pepperoni, hot capicola, bacon, onions, pepperoncinis and finished with Michigan White Cheddar cheese.

***Additional sauces available for \$.50 – Ranch, Bleu cheese, Italian, Hot sauce, Salsa, Sour cream, BBQ sauce, Avocado spread, Roasted garlic mayo or Livery spicy beer mustard.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please place food orders with your bartender.

SANDWICHES

We slice premium meats and cheeses in house to bring you the freshest most flavorful sandwiches possible. All sandwiches are served with chips and a pickle spear. Substitute veggies for \$1.00

BLT - \$8.50

Premium apple wood smoked bacon, crisp lettuce, tomato, roasted garlic mayo, and provolone cheese. Great with a light bodied pale ale.

TOASTED CAPRICE - \$8.50

This flavorful and filling vegetarian sandwich starts with multigrain bread and is generously topped with mozzarella cheese, tomatoes, and basil pesto.

VEGAN SLAYER - \$8.50

Named for one of our vegan muggers-- this sandwich has all the veggie fixings w/ a little bite. Hummus, cucumber, onion, green and banana peppers, seasonal greens, tomato, garlic and avocado on toasted oat bread from our neighbor, The Phoenix. This sammy is all vegan, all day.

TRAMEZZINO - \$8.50

Salami, pepperoni, hot capicola and provolone cheese with pepperoncinis, onion and Italian dressing on ciabatta.

T.B.A. - \$8.75

Michigan turkey breast with apple wood smoked bacon, provolone cheese, mixed greens, tomato, red onion and avocado on flat bread.

KOUKOURAKIS - \$9.00

Michigan roast beef, Michigan sharp white cheddar and beer caramelized onions, with our spicy beer mustard on oat bread.

THE SPLITTER - \$12.00

So big you’ll split it with a friend, or it will split your side. This giant sammy is built on toasted oat bread and topped with hot capicola, salami, pepperoni, Michigan roast beef, Michigan turkey, apple wood smoked bacon, beer caramelized onions, roasted garlic mayo, and Livery spicy beer mustard. **Bam!**

ENTREES

LIVERY HOUSE SALAD - \$6.00

Seasonal greens with diced tomatoes, onions, cucumbers, shredded cheddar, and your choice of dressing. (Italian, Ranch, Bleu Cheese). Try pairing this with one of our lighter beers like Steep Canyon pilsner to really make your taste buds happy.

DRUNKEN SHRIMP

Choice jumbo shrimp seasoned with Old Bay get tipsy while being cooked to perfection in McGilligan’s IPA. Get either a full pound for a meal, or 1/2 pound to whet your appetite. If you don’t want to be left out, get yourself a pint of McGilligan’s as you wash down those delicious shrimp.

1/2# for \$9.00 or 1# for \$15.00

SOUP

New and unique soups are made frequently. Please ask your bartender about the soup of the day!

DESSERT

Please see the specials board behind the bar or ask your bartender about today’s dessert!

